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ERA SCANS

PAPA TO OYAJI NO UCHI GOHAN

RAWS: PUBLIC
TRANSLATOR: ISABIXY
PROOFREADER: PIEPOWAH
CLEANER: CRIMSONCITRUS
REDRAWER: CRIMSONCITRUS
TYPESETTER: BREATHAFRESH
QC: SATANIC BELIMBING

ERA SCANS

2 ROLLED OMELETTE

TA-DA!
Eh
SCRAMBLED EGGS AGAIN?
I WANT TO EAT AN OMELETTE!
BANG
ONCE IN A WHILE, SUNNY SIDE UP IS GOOD TOO.
bla
bla
WITH TUNA INSIDE. AND ADD CHEESE TO MAKE IT FLUFFY!
ROLLED OMELETTE ...

EEHHHH
Sengoku, your face is scary
Hey now
SEIICHIROU AND AIRI, HAVE SOME JUICE!
RING RING RING
Ah
IT'S FROM THE PRINTING COMPANY
Did something happen?
STOP COMPLAINING AND EAT.
HELLO. THIS IS HARUMI FROM SHINCHOU PUBLICATIONS.
AS ALWAYS, I'M IN YOUR CARE
Be careful.
I'll pour it myself

I'll check it immediately and call you back.
Yes, yes
.....
I'm off!
Geh!
LEAVING SO EARLY AGAIN.
!?
AS USUAL, HE'S EATING SLOWLY
WE'RE GOING TO BE LATE.
CHEW
CHEW

WHAT ARE YOU...
OBVIOUSLY.
it tastes bad~
SFX: TA-DA!
fidget
YOU WANTED TO EAT SWEET EGGS?
... MAYBE

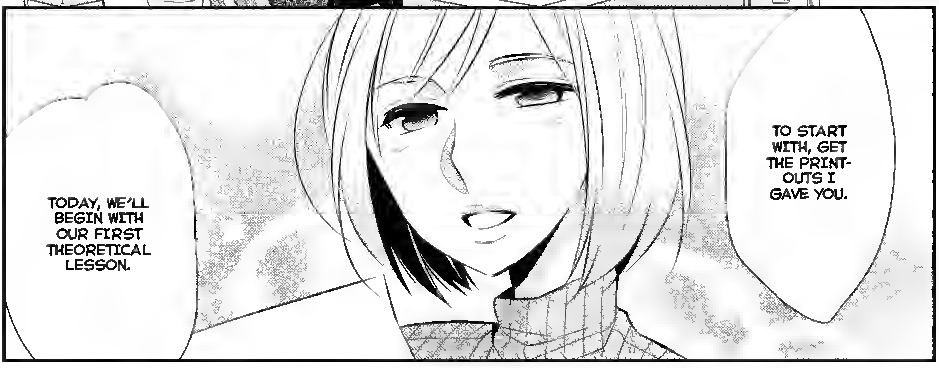
nod
IS THAT SO?
DID YOUR MOM USE TO MAKE YOU SWEET ROLLED OMELETTES?
COOKING CLASS

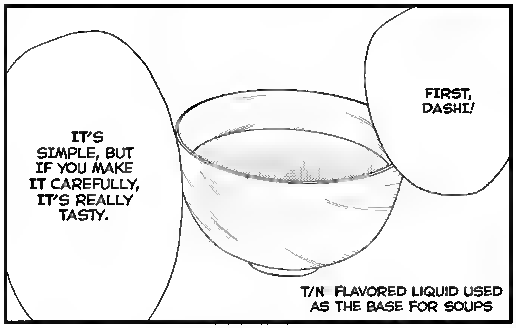
Oh!
PLEASE, COME IN!
Thank you for coming!
I'M YOUR LECTURER, DAN YUKARI.
dan-dan
lunch
cafe
sweets

NICE TO MEET YOU.
HI!
.....
WHO'S YOUR FRIEND?
HE'S NOT MY FRIEND, HE'S MY HOUSE-MATE.
OH!
WE'RE BOTH SINGLE FATHERS, SO WE LIVE TOGE-THER.
THAT SEEMS FUN.
SEEMS FUN?!
hehehe
I'm Airi! I'm four years old!
Oh, you're full of energy~

ER...
WHY AM I HERE...
IT'S OUR DAY OFF, SO LET'S DO IT TOGETHER.
SINCE YOU'RE ALWAYS COMPLAINING ABOUT MY MEALS, YOU SHOULD HELP TOO.
Ahn?

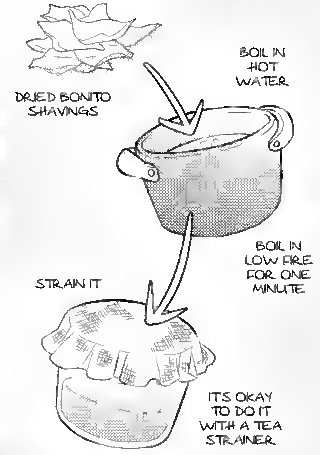
SFX. STICKS OUT

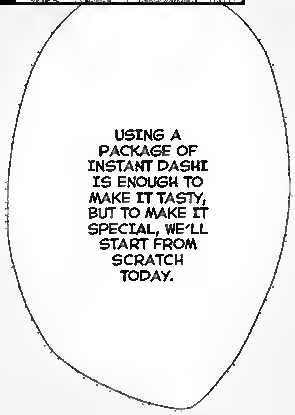

TODAY, WE'LL BEGIN WITH OUR FIRST THEORETICAL LESSON.
TO START WITH, GET THE PRINT-OUTS I GAVE YOU.


FIRST, DASHI!
IT'S SIMPLE, BUT IF YOU MAKE IT CAREFULLY, IT'S REALLY TASTY.
T/N FLAVORED LIQUID USED AS THE BASE FOR SOUPS

SO TROUBLE SOME...
IT SEEMS EASY. THAT'S A RELIEF.

Zzzz
Zzzz
It's okay to do it
with a tea strainer...


DRIED BONITO SHAVINGS
BOIL IN HOT WATER
BOIL IN LOW FIRE FOR ONE MINUTE
STRAIN IT
IT'S OKAY TO DO IT WITH A TEA STRAINER.


USING A PACKAGE OF INSTANT DASHI IS ENOUGH TO MAKE IT TASTY, BUT TO MAKE IT SPECIAL, WE'LL START FROM SCRATCH TODAY.

BANG
SHAKE
SHAKE
OI!
SENGOKU-KUN!!
... IN THE KITCHEN,
WE DEAL WITH FIRE, CUTLERY, AND OIL.
WITH EVEN ONE WRONG STEP, THERE'S THE RISK OF FOOD POISONING.
...OKAY.
IF YOU DON'T DO IT SERIOUSLY, YOU'LL GET HURT, OKAY?

THE GERMAN SOLDIER HERMANN GORING ONCE SAID,
EH, ALREADY ...
WE'RE ACTUALLY MAKING FOOD TODAY, SO LET'S GET TO THE EXPLANA-TION.
THAT SAID, PLEASE USE THAT ENERGY TO NOT FALL ASLEEP.
"YOU CAN'T MAKE AN OMELETTE WITHOUT BREAKING EGGS."
LET'S PUT EVERY-THING INTO PRACTICE!
FIRST, LET'S CUT THE INGREDIENTS FOR THE MISO SOUP.
Onion
Rolled omelette
Knife
Miso soup
Yeah~ Yeah~

agh...
don't play with the food!
it goes "bleh"!
.....
SHINK, SHINK
kyaa
HEY, IT'S DANGEROUS, SO GO PLAY OVER THERE!
kyaa
CLANG!

ARE YOU HURT?
WHAT ARE YOU DOING?
HARUMI...

SORRY...
squeeze!!!
I'M ...
NOT GOOD WITH KITCHEN KNIVES

dan-dan
lunch cafe sweets
SORRY...
GET YOURSELF TOGETHER ...
I...
CUT SOMEONE.
WHOOSH

IT WAS A FEW YEARS AGO.
I TRIED TO STOP THE WRITER I WAS IN CHARGE OF FROM COMMITTING SUICIDE.
IT TURNED INTO A STRUGGLE.
SINCE THEN...

WHEN MY WIFE LEFT...
FOR MY SON'S SAKE, I COOKED MANY TIMES. I TRIED NOT TO THINK ABOUT IT, BUT. .
NO MATTER HOW MANY TIMES I TRIED, IT WAS IMPOSSIBLE
I'M A TERRIBLE FATHER.
AH ...
SO THAT'S WHY I ...
No wonder you're okay with me cooking for rent The deal was just too good
NOD
SHUT UP ABOUT BEING SORRY.
SMACK
THAT'S ENOUGH APOLO-GIES.
I MEAN,
YOU GUYS REALLY DON'T TALK ENOUGH

I MEAN,
IF YOU'RE A BAD FATHER OR A GOOD FATHER, THAT'S NOT FOR YOU TO DECIDE.
YOU ... "GUYS"?
Okay.
We're sorry. Please give us a pass this time
NEXT TIME, I'LL BE ABLE TO USE THE KNIFE...
ISN'T IT OKAY TO BE DIFFER-ENT?
I'VE SHOWN YOU AN UGLY SIGHT.

"RATHER, EVEN IF YOU BREAK JUST ONE EGG, YOU CAN MAKE AN OMELETTE."
FOR NOW, YOU DON'T NEED TO WORRY ABOUT THE KNIFE. THERE ARE LOTS OF KITCHEN-WARE.
EH?
... WHOSE SAYING IS THAT ?
IT'S MINE
AS LONG AS IT'S TASTY, IT'S OKAY!
WHY ARE YOU SAYING THAT ...

NOW, LET'S MAKE ROLLED OMELETTES.
Since everything is okay, let's re-group
THANK YOU VERY MUCH.
CRACK
カン
カン
TREMBLE
CRACK THE EGG ON A FLAT SURFACE.
STIR THE EGGS FROM SIDE TO SIDE.
CLICK
CLACK
CLICK
CLACK
CLICK
CLACK
トロン
PLOP

JUST NOW, YOU MADE TWO TABLE SPOONS OF DASHI.
EH, THAT MUCH?
ADD SUGAR, SALT, SOY SAUCE AND A LITTLE BIT OF LIQUOR.
If you add too much sugar it'll burn
This dashi doesn't look too good
WILL IT REALLY SOLIDIFY ?
IT WILL!
HISS
HISS
AH ...
JUST WAIT A LITTLE.
IT'S WARM ENOUGH, SO IT WON'T STICK. NOW, LET'S SEE IF IT SOLIDI-FIES
STIR STIR
SIZZLE
Alright
OK!
Oil it up
Then wipe it with a paper towel

WHEN THE ENDS GET DRY, IT'S READY TO ROLL UP.
NOW FIRST,
FILL UP ONE-THIRD OF THE PAN
SIZZLE
WOOSH
CRACKLE
CRACKLE
UWAAA!
GRAB
WAAAH!
SQUEEZE
WAAAH!
SQUISH
Now use a paper towel to wipe the dirty spots.
THIS MUCH CAN STILL BE SAVED!
EEEK!
IT BURNED ...

I RUINED THE FRYING PAN,
FROM THE INSIDE TO THE HANDLE ...
;FU
;FU
AROMA
AROMA
It looks beautiful!
ROLL
!!!

It looks bad
OmeleHeee!
OUCH!
KICK
AAAAH

The dashi is tasty!! Tasty!!
FLUFFY!
AAAAH
BITE

IT TASTES LIKE MOMMY'S ...
SWEET ...
CHEW CHEW
DEAR, HOW DID YOU GET THAT WOUND?
RING RING
IT'S NOTHING

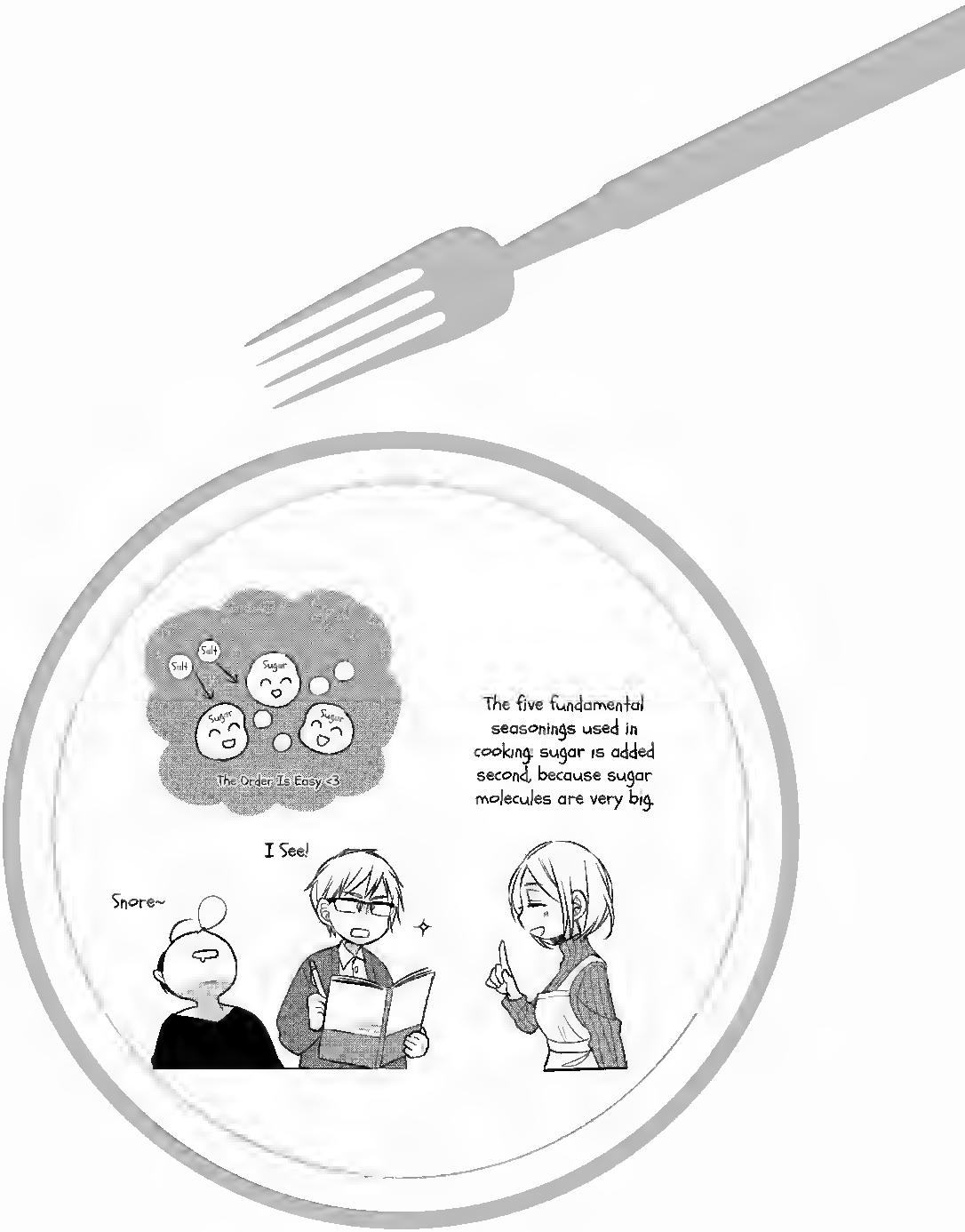
WHAT ABOUT DINNER ?
SORRY.
I NEVER EXPRESSED HOW OUR TASTE FOR ROLLED OMELETTE WAS THE SAME.
I THOUGHT I SAID EVERYTHING TO MY FAMILY.
I SUPPOSE I JUST IMAGINED IT.

..SEII-CHIROU
.....?
WIPE
STARTING NOW, PAPA WILL LEARN EVERYTHING ABOUT SEII-CHIROU.
FROM NOW ON, I'LL DO MY BEST ...
SO,

YOU TOO,
TELL ME WHATEVER'S ON YOUR MIND.
...
I WANT TO DO IT TOO.
EH?
I WANT TO COOK TOO.

I WANT TO PLAY TOO!!
YOU CAN'T.
I CAN! IN KINDER-GARTEN, I'M LIKE A MAMA! I CAN BE A MAMA!
YOU'RE GETTING REALITY CONFUSED WITH MAKE-BELIEVE.
OH, THERE ARE THINGS YOU CAN COOK TO-GETHER WITH CHILDREN.
EH?
cake! let's make cake!
cake..

カラン
rattle
カラン
rattle
WHAT IS THIS?
REALLY, WHAT IS MY SISTER THINKING?
DIS-GUST-ING.


Salt
Salt
Sugar
Sugar
Sugar
The Order Is Easy <3
The five fundamental seasonings used in cooking: sugar is added second, because sugar molecules are very big.
I See!
Snore~

PAPA AND FATHER'S
HOME COOKED
MEALS